



ASPARAGUS AND OAT FLAKES MUFFINS



QimiQ BENEFITS

- Baked goods remain moist for longer
- Light, fluffy and moist consistency
- Quick and easy preparation



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easy

Tips

Serve with fresh lettuce leaves.

INGREDIENTS FOR 12 SERVINGS

250 g QimiQ Sauce Base

5 Egg(s)

120 g Cream cheese

250 g Asparagus, cooked

80 g Butter, melted

Salt

Black pepper, freshly ground

150 g AP Flour

125 g Oat flakes

0.5 package Baking powder

METHOD

1. Preheat an oven to 340 °F (conventional oven).
2. Blend the QimiQ Sauce Base with the eggs, cream cheese, asparagus, melted butter and spices smooth using an immersion blender.
3. Mix the flour with the oat flakes and baking powder and quickly whisk into the QimiQ mixture.
4. Fill into greased muffin moulds and bake in the preheated oven for approx. 20 minutes.